

Appetizers

Celebration of Fruit Cocktail GREENHOUSE SPA CUISINE

A selection of seasonal fruits flavored with a trace of Crème de Cassis and served with a tongue-teasing apple foam

Crab Tower with Avocado Salsa

The sweet meat of Alaskan crab with diced ripe avocado and fresh tomato, gently combined with olive oil, lime and cilantro

Carpaccio of Beef Tenderloin

Razor-thin slices drizzled with fruity olive oil, topped with shaved Reggiano-Parmigiano cheese and accompanied with a robust whole grain mustard sauce

Grilled Four Mushroom Crostini

Grilled portabella, shitake, oyster, and button mushrooms served with a toasted baguette point

Soups and Salad

Seafood Soup Provençal

Saffron seafood broth, with white fish, bay shrimp, mussels, fennel, potato and diced tomato, served with a rouille crouton

Cream of Chicken and Artichoke Soup

Tender artichoke hearts paired with plump chicken and velvety cream

Chilled Carrot and Orange Bisque with Cumin

Chicken stock blended with sweet carrot and orange juice, with a slight hint of cumin

Heart of Romaine Lettuce Niçoise GREENHOUSE SPA CUISINE

Flakes of tuna, crisp green beans, cucumbers, sun-ripened tomato, olives, red onion rings and tender diced potato, marinated in a fresh oregano vinaigrette

Entrées

Penne with Crisp Pancetta

Served with grilled bell pepper, rosemary and tomato, finished with fontina cheese

Farmer's Choice Salad

A vibrant blossom of magenta cabbage sprinkled with citrus-balsamic dressing and surrounded by petals of cantaloupe and apple, topped with chopped walnuts

Add seasoned grilled chicken breast on request

Sautéed Rockfish GREENHOUSE SPA CUISINE

Tender fish prepared with tomato, capers, lemon, artichoke and fennel, served with brown rice

Prime Rib of Beef au Jus

Slow-roasted to exquisite tenderness and carved to order, served with baby corn medley and a baked potato

Veal Cordon Bleu

Crusted in a Parmesan cheese crumb mix, filled with Gruyere cheese and thinly sliced Prosciutto, topped with a herbed-tomato sauce and served with fondant potatoes and assorted vegetables

Guava-Stuffed Chicken

Lemon-marinated chicken breast stuffed with guava, cream cheese and spinach, served with caramelized mango, assorted bell peppers and mashed Boniato white sweet potato

Asian Vegetable Noodles

Served with scallions, bell pepper, snow peas and sesame oil



Master Chef Rudi Sodamin's Recommendations

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Available Daily

French Onion Soup "Les Halles"

A Parisian classic of golden simmered onions topped with melted Gruyère cheese

Classic Caesar Salad

Crisp romaine tossed with our very own Caesar dressing, grated Parmesan cheese, garlic croutons and anchovies

Grilled Coho Salmon

Basted with a soy-ginger glazed, served with wasabi mashed potatoes and seasonal vegetables

Perfectly Grilled Breast of Chicken

A lightly seasoned boneless breast with red skin potatoes, steamed broccoli and carrots

Your choice of:

Island Fruit Salsa or Spiced-rum Raisin Sauce

Broiled NY Strip Loin Steak

New York strip loin aged to perfection, accompanied by sautéed mushrooms, fresh green beans and garlic-spiked mashed potatoes

Select from an 8 oz or 10 oz Portion

Idaho Baked Potato + White Rice + Steamed Vegetables

Today's Wine Recommendation

Danzante Pinot Grigio, Veneto Italy

Fresh green apple with citrus blossom

Bottle
\$35

Rosemount Shiraz Diamond Label, Australia

Ripe blackberry fruit flavors and a long rich finish

\$39